

## Available Now...Dairy Products

June is National Dairy Month, so raise a glass of milk and toast the beautiful bovines that make delicious dairy products possible. Dairy foods like milk, cheese and yogurt provide high-quality protein, calcium, vitamin A, B vitamins and more. Look for Colorado dairy products through home milk delivery services, at your local farmers' market, grocery stores and at [www.ColoradoProud.org](http://www.ColoradoProud.org).

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state.

### Kitchen Sink Cookies

*Chef Jason K. Morse, C.E.C., 5280 Culinary, LLC and Ace Hardware Grill Expert*

1/2 lb. Unsalted Butter  
3/4 cup Brown Sugar, packed  
1 cup Sugar  
2 Eggs  
1 Tbsp. Vanilla Paste or Extract  
2-1/2 cups Flour  
1 tsp. Salt  
1 tsp. Baking Soda  
1/2 cup Pecans, pieces  
1/2 cup Pretzels, crushed  
2 cups Milk Chocolate Chips  
1 cup White Chocolate Chips  
1 cup Plain M&Ms



Preheat oven to 400°F. Cream butter with both sugars. Add eggs, one by one, add vanilla paste and mix well. In a large bowl, mix flour, salt and baking soda then add flour mixture to wet ingredients. Mix until coming off of walls of mixing bowl. Scrape side and bottom of bowl and add chocolate chips, white chocolate chips, M&Ms, pecans and pretzels. Mix until just combined. Use scoop to create rounded balls then form into “pucks.” Freeze for two hours before baking. Arrange cookies on heavy duty cookie sheet and bake for approximately 8 minutes, rotate tray and continue baking. For soft cookies, bake an additional 7-8 minutes, or 9-10 minutes for crispy cookies. Remove from pan and cool on rack. Enjoy with a tall glass of milk and dunk as desired.

Visit [www.coloradoproud.org](http://www.coloradoproud.org) for a complete list of recipes.